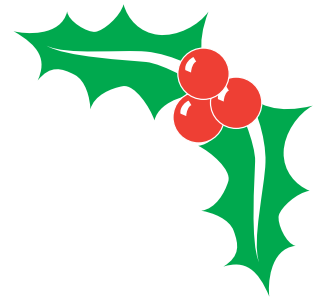


Morgans

— RESTAURANT —



Tel: (01983) 864900

Christmas Day Lunch 2018

Sitting Times:

Please
Tick

12 noon

3 pm

Starters

Pre-orders – Please insert
no. of persons in box

Morgan's traditional prawn cocktail with Marie Rose sauce and granary bread

Homemade creamy celeriac and stilton soup topped with freshly baked cheese straws

Smooth chicken liver and ruby port pâté with our own chutney with toasted ciabatta bread

Morgan's oven baked Ventnor Bay crab ramekin served with crusty bread



Main Courses

Juicy roast turkey breast with all the trimmings and homemade gravy

Line caught local seabass fillet on a bed of Mediterranean vegetable
and butter bean cassoulet finished with samphire and lemon oil

28 day matured roast rib of beef with Yorkshire pudding and homemade gravy

Slow cooked leg of lamb with a redcurrant, red wine and rosemary sauce

Butternut squash, roasted parsnip and wild mushroom risotto finished with IOW blue cheese

* All served with crispy roast potatoes and fresh market vegetables *



Desserts

Homemade apple and blackberry crumble with vanilla custard

Traditional Christmas pudding with brandy sauce

Homemade double chocolate brownie topped
with salted caramel ice cream and sticky toffee sauce

I.O.W. mixed cheese with homemade chutney with grapes

Mixed ice cream with homemade shortbread

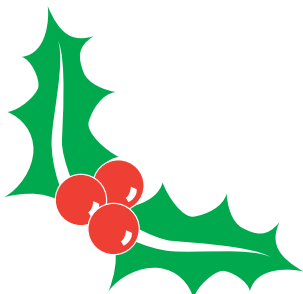


Lavazza Italian coffee and shortbread

– £60 per head –

Service charge not included

A £30 per person non-refundable deposit
will be required to confirm your booking



Name Telephone

Email No. in Party

Address